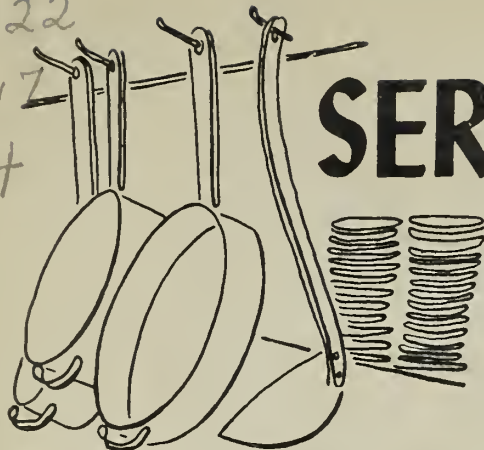


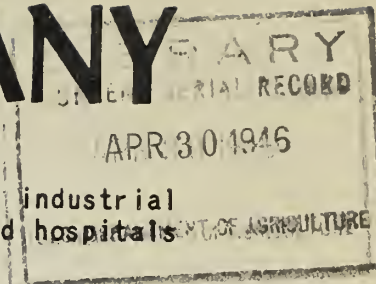
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SERVING MANY



Food news for food managers in industrial plants, restaurants, hotels, and hospitals

WAR FOOD ADMINISTRATION
Commodity Credit Corporation
Office of Supply

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EFFICIENT DISHWASHING

Clean sparkling glasses, spotless silver, and clean dishes are the result of much thought and attention given by the manager of every food service to the dishwashing operation. Periodic inspection by the manager previous to serving time, of silver placed on the serving lines and glasses at drinking fountains gives a clue as to the efficiency of the dishwashing department. Following are listed some of the many factors that enter into successful dishwashing:

1. The temperature of the wash water should be approximately 140°F (but not higher, because food particles would then be cooked onto the utensils), and in no case less than 120°F (because then fats are not emulsified). Where hot water is supplied to the kitchen is above these temperatures, a cold water connection on the hot wash water line should be installed to enable lowering the temperature of the wash water to that desired as stated above.
2. The temperature of the rinse water should be not less than 170°F. A steam booster on the rinse water line is necessary in order to provide water of the proper temperature (at least 170°F) for rinsing the dishes.
3. Presoaking of dishes may be accomplished by use of small hose near the scraping section, or by pouring water over stacked dishes.

(over)

4. The wash and rinse sprays must be cleaned daily, or oftener where heavy loads are carried. Removal of all bits of food lodged in sprays will provide a forceful spray of water.
5. The wash tank water must be changed often during operation in order to keep it reasonably clean. This may be necessary each one or two hours of operation. The slight delay in changing the wash water can be made up easily, since half-washed dishes will not then have to be sent through the machine a second time.
6. The dishwashing schedule must be arranged so that glassware is put through the machine before the wash water becomes soiled from the washing of dishes. When this is done, glasses are sparkling clean, and of course are not toweled.
7. Silver should be pre-soaked, and the dishwashing racks should only be filled about $1/3$ full. Clean wash water is also essential for spotless silver.
8. A good detergent in the machine must be used, the quantity dependent upon the recommendation of the manufacturer. Automatic detergent dispensers are in some cases installed by manufacturers, to maintain the proper concentration of detergent in the wash tank throughout the dishwashing period.
9. Where the dishwashing machine is equipped with conveyor belt, turn off the machine when racks are not going through. This saves wear and tear on the conveyor belt, and prevents the dilution of the detergent in the wash tank.
10. When china acquires a brown film (particularly on the bottom side) and contains metal marks, a china dipping compound, available from most wholesalers, is recommended.
11. Dish racks must be repaired when coverings are broken in order that dishes may be properly racked for washing.